

1. A method for dispensing a liquid beverage containing real milk solids comprising

mounting a beverage dispensing container in a housing under ambient temperature, said container holding an aseptic ultra high temperature (UHT) liquid beverage concentrate containing real milk solids
5 and a stabilizer in an effective amount to provide (a) an extended shelf stability of said concentrate of at least about 30 days without granulation and/or separation of the milk solids, and (b) milk solids which do not separate upon dilution with water,

10 providing a water source for mixing water with said aseptic beverage concentrate,

aseptically pumping a portion of said aseptic beverage concentrate from said container and mixing with said water in preselected proportions to formulate said beverage,

15 maintaining the remaining amount of aseptic beverage concentrate in said container under aseptic condition, and

dispensing said formulated beverage containing real milk solids.

2. The method of claim 1 wherein said concentrate is maintained under ambient temperature and said water is heated to dispense a hot liquid beverage.

3. The method of claim 2 wherein said ambient temperature is about 60-110°F and said water is heated to about 160-210°F and the hot liquid beverage is dispensed at about 150-165°F.

4. The method of claim 2 wherein said concentrate is a cappuccino concentrate comprising about 2-12% coffee solids, about 0.5-28% milk solids nonfat (MSNF) and about 0-20% milk fat.

5. The method of claim 4 wherein said cappuccino concentrate is mixed with water at a ratio of about 3:1 to about 4:1 of water to concentrate.

6. The method of claim 4 wherein the cappuccino concentrate comprises about 5% coffee solids, about 19% MSNF and about 16% milk fat and the concentrate is mixed at a ratio of about 4:1 of water to concentrate.

7. The method of claim 2 wherein the cappuccino concentrate comprises about 2-12% coffee solids, about 0.5-28% milk solids nonfat (MSNF), about 0-20% milk fat and about 5-40% sweetener solids and the concentrate is mixed at a ratio of about 3:1 of water to concentrate.

8. The method of claim 7 wherein the cappuccino concentrate comprises about 4% coffee solids, about 11% MSNF, about 8% milk fat and about 30% high fructose corn syrup solids and the concentrate is mixed at a ratio of about 3:1 water to concentrate.

9. The method of claim 2 wherein said concentrate is a chocolate concentrate comprising about 0.1-10% chocolate solids, about 0.5-28% milk solids nonfat (MSNF), about 5-40% sweetener solids and about 0-20% milk fat and the concentrate is mixed at a ratio of about 3:1 to about 4:1 of water to concentrate.

10. The method of claim 9 wherein the chocolate concentrate comprises about 3% chocolate solids, about 8% MSNF, about 35% high fructose corn syrup solids and about 8% milk fat and the concentrate is mixed at a ratio of about 3:1 of water to concentrate.

11. The method of claim 2 wherein said concentrate is a tea concentrate comprising about 2–10% tea solids, about 0.5-28% milk solids nonfat (MSNF), about 0-40% sweetener solids and about 0-20% milk fat and the concentrate is mixed at a ratio of about 3:1 to about 4:1
5 of water to concentrate.

12. The method of claim 11 wherein the tea concentrate comprises about 2% tea solids, about 12% MSNF, about 28% high fructose corn syrup solids and about 7% milk fat and the concentrate is mixed at a ratio of about 3:1 of water to concentrate.

13. The method of claim 1 wherein the concentrate comprises about 0.1-10% flavor solids, about 0.5-28% milk solids nonfat (MSNF), about 0-40% sweetener solids, and about 0-20% milk fat.

14. The method of claim 6, 7, 8, 9, 10, 11, 12 or 13 wherein the stabilizer consists essentially of sodium hexametaphosphate and carrageenan.

15. A method for dispensing a hot liquid beverage containing real milk solids comprising

mounting a beverage dispensing container in a housing under ambient temperature, said container holding an aseptic ultra high temperature (UHT) liquid beverage concentrate containing real milk solids and a stabilizer in an effective amount to provide (a) an extended shelf stability of said concentrate of at least about 30 days without granulation and/or separation of the milk solids, and (b) milk solids which do not separate upon dilution with water,

10 providing a hot water source for mixing hot water with said aseptic beverage concentrate,

aseptically pumping a portion of said aseptic beverage concentrate from said container and mixing with said hot water in preselected proportions to formulate said beverage,

15 maintaining the remaining amount of aseptic beverage concentrate in said container under aseptic condition, and

dispensing said formulated beverage containing real milk solids.

16. The method of claim 15 wherein said concentrate is a cappuccino concentrate comprising about 2-12% coffee solids, about 0.5-28% milk solids nonfat (MSNF) and about 0-20% milk fat and the concentrate is mixed with water at a ratio of about 3:1 to about 4:1 of
5 water to concentrate.

17. The method of claim 15 wherein the cappuccino concentrate comprises about 5% coffee solids, about 19% MSNF and about 16% milk fat and the concentrate is mixed at a ratio of about 4:1 of water to concentrate.

18. The method of claim 15 wherein the cappuccino concentrate comprises about 2-12% coffee solids, about 0.5-28% milk solids nonfat (MSNF), about 0-20% milk fat and about 5-40% sweetener solids and the concentrate is mixed at a ratio of about 3:1 of water to concentrate.

19. The method of claim 15 wherein said concentrate is a chocolate concentrate comprising about 0.1–10% chocolate solids, about 0.5-28% milk solids nonfat (MSNF), about 5-40% sweetener solids and about 0-20% milk fat and the concentrate is mixed at a ratio of about 3:1
5 to about 4:1 of water to concentrate.

20. The method of claim 19 wherein the chocolate concentrate comprises about 3% chocolate solids, about 8% MSNF, about 35% high fructose corn syrup solids and about 8% milk fat and the concentrate is mixed at a ratio of about 3:1 of water to concentrate.

21. The method of claim 15 wherein said concentrate is a tea concentrate comprising about 2-10% tea solids, about 0.5-28% milk solids nonfat (MSNF), about 0-40% sweetener solids and about 0-20% milk fat and the concentrate is mixed at a ratio of about 3:1 to about 4:1
5 of water to concentrate.

22. The method of claim 15 wherein the tea concentrate comprises about 2% tea solids, about 12% MSNF, about 28% high fructose corn syrup solids and about 7% milk fat and the concentrate is mixed at a ratio of about 3:1 of water to concentrate.

23. The method of claim 15 wherein the concentrate comprises about 0.1-10% flavor solids from the group consisting of peach, berry, raspberry and caramel, about 0.5-28% MSNF and about 0-20% milk fat.

24. The method of claim 15, 16, 17, 18, 19, 20, 21, 22 or 23 wherein the stabilizer consists essentially of sodium hexametaphosphate and carrageenan.

25. A dispenser for dispensing a liquid beverage containing real milk solids comprising

(a) a removably mounted beverage dispensing container in a housing under ambient temperature and pressure, said container
5 holding an aseptic ultra high temperature (UHT) liquid beverage concentrate containing real milk solids,

(b) a water source positioned in communication with said dispensing container for mixing water with said aseptic concentrate,

(c) a mixing chamber for said water and concentrate,

10 (d) a pump for delivery of a preselected portion of said aseptic concentrate into said mixing chamber for mixing with said water,

(e) a conduit attached to said dispensing container and positioned to operably engage said pump for aseptically delivering said concentrate portion into said mixing chamber while maintaining the
15 aseptic condition of said concentrate in said container, and

(f) a dispensing nozzle in communication with said mixing chamber for dispensing said liquid beverage containing real milk solids.

26. The dispenser of claim 25 wherein the dispensing container is disposable.

27. The dispenser of claim 25 wherein the dispensing container is a collapsible bag and said conduit is a flexible tube.

28. The dispenser of claim 25 wherein the dispensing container has a discharge port in communication with said conduit for delivering the concentrate.

29. The dispenser of claim 25 wherein said pump is a peristaltic pump which operatively engages the conduit to aseptically deliver the concentrate from said container.

30. The dispenser of claim 25 wherein the dispensing container is a disposable collapsible bag positioned in a carrier.

31. The dispenser of claim 30 wherein the collapsible bag has a filling port and a discharge port which are arranged in the carrier for supporting the container in the housing.

32. The dispenser of claim 30 having a heated tank as a water source to supply hot water for dispensing liquid beverage.

33. A dispenser for dispensing a hot liquid beverage containing real milk solids comprising

(a) a removably mounted beverage dispensing container in a housing under ambient temperature and pressure, said container
5 holding an aseptic ultra high temperature (UHT) liquid beverage concentrate containing real milk solids,

(b) a heated water container positioned in communication with said dispensing container for mixing water with said aseptic concentrate,

10 (c) a mixing chamber for said water and concentrate,

(d) a peristaltic pump for delivery of a prescribed portion of said aseptic concentrate into said mixing chamber for mixing with said water,

(e) a flexible tube attached to said dispensing container
15 and positioned to operably engage said peristaltic pump for aseptically delivering said concentrate portion from said container into said mixing chamber, and

(f) a dispensing nozzle in communication with said mixing chamber for dispensing said hot liquid beverage containing real milk
20 solids.

34. The dispenser of claim 33 wherein the dispensing container is a disposable collapsible bag positioned in a carrier.

35. The dispenser of claim 34 wherein the collapsible bag has a filling port and a discharge port which are arranged in the carrier for supporting the container in the housing.

36. The dispenser of claim 33 wherein said dispensing container, pump and heated water container are configured to dispense concentrate with water at a ratio of about 3:1 to about 4:1 of water to concentrate.